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FIG. 1

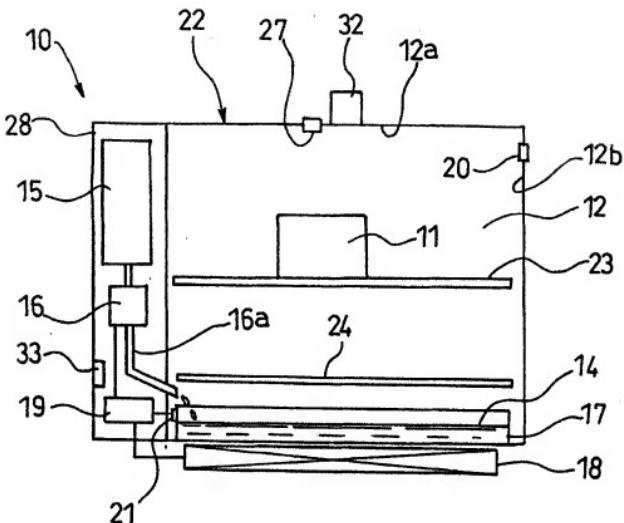
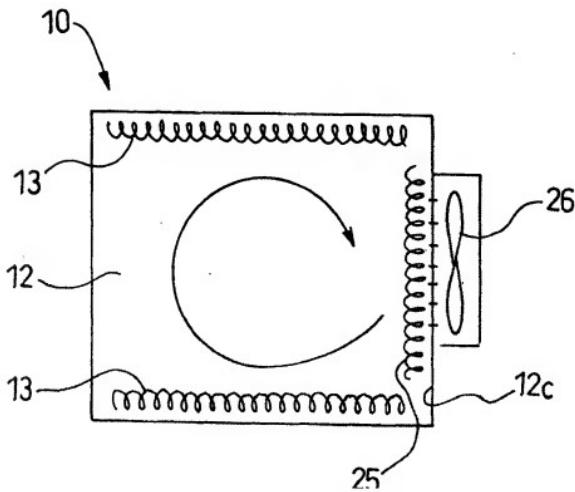
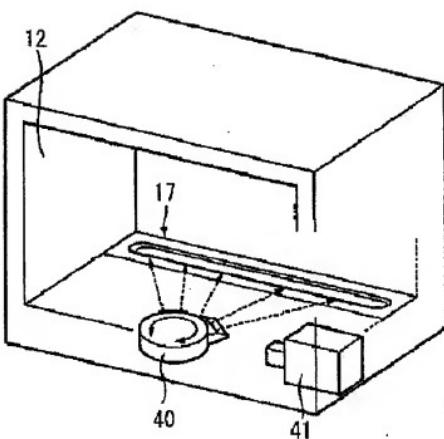


FIG. 2



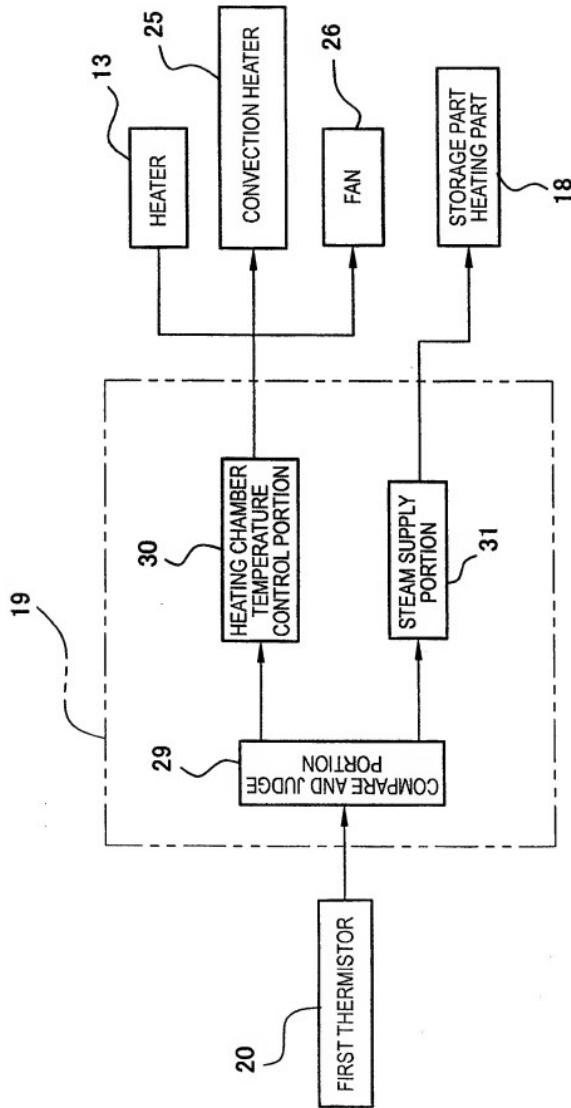
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FIG. 3



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FIG. 4



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FIG. 5A

- WHEN HEATING CHAMBER INTERIOR TEMPERATURE IS LOW

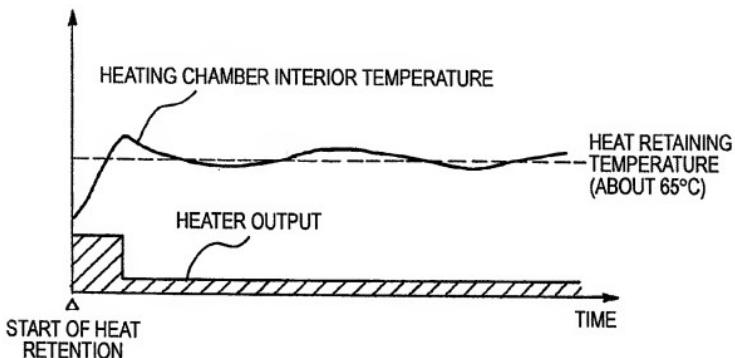
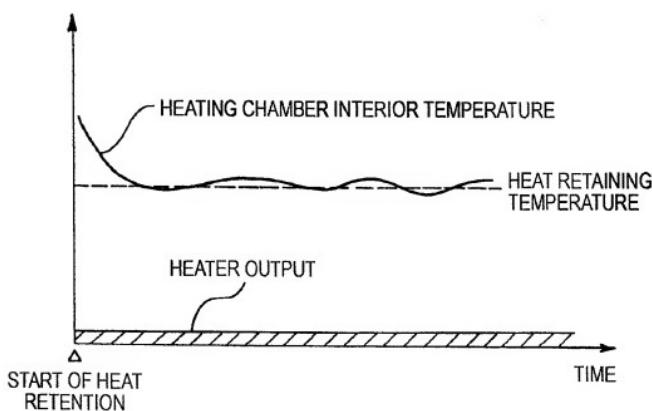


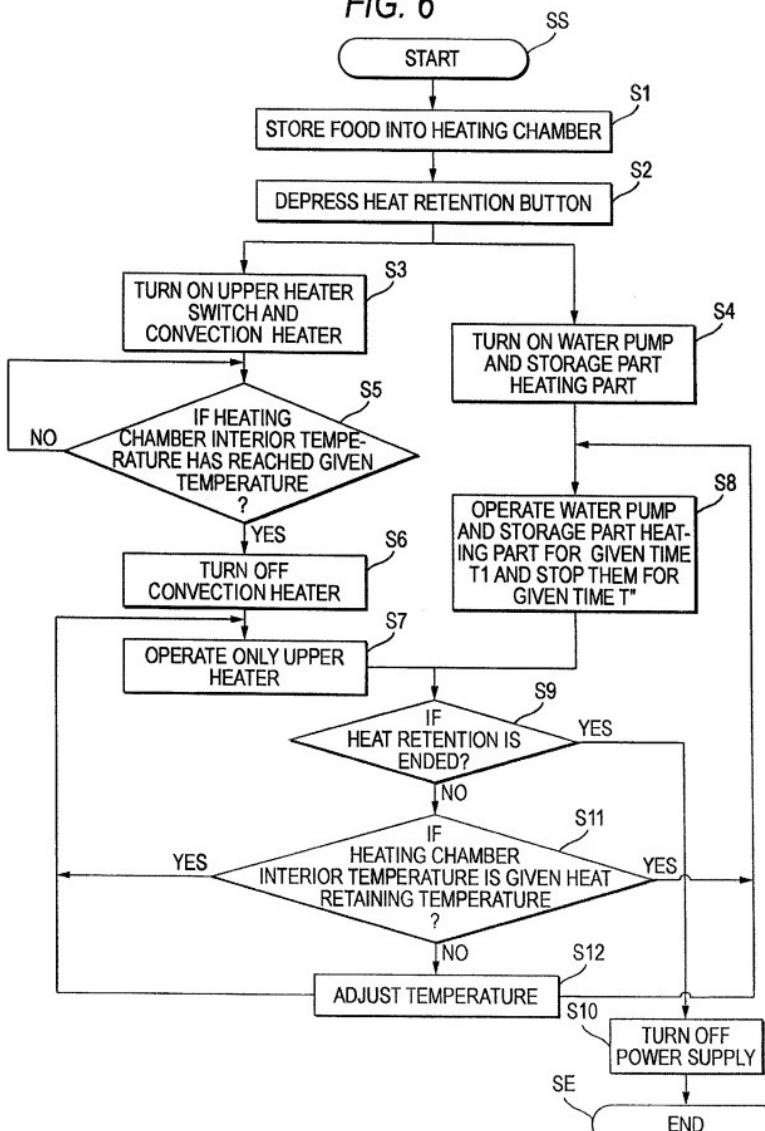
FIG. 5B

- WHEN HEATING CHAMBER INTERIOR TEMPERATURE IS ORIGINALLY HIGH (FOR EXAMPLE, AFTER END OF OVEN COOKING)



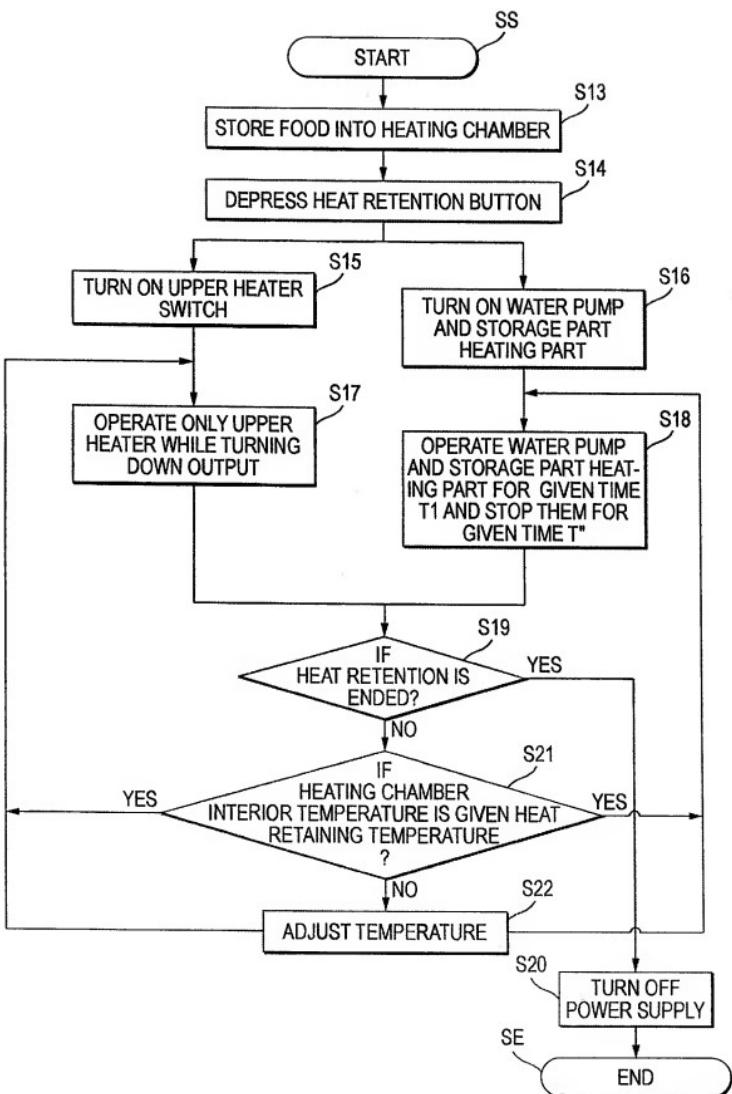
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FIG. 6



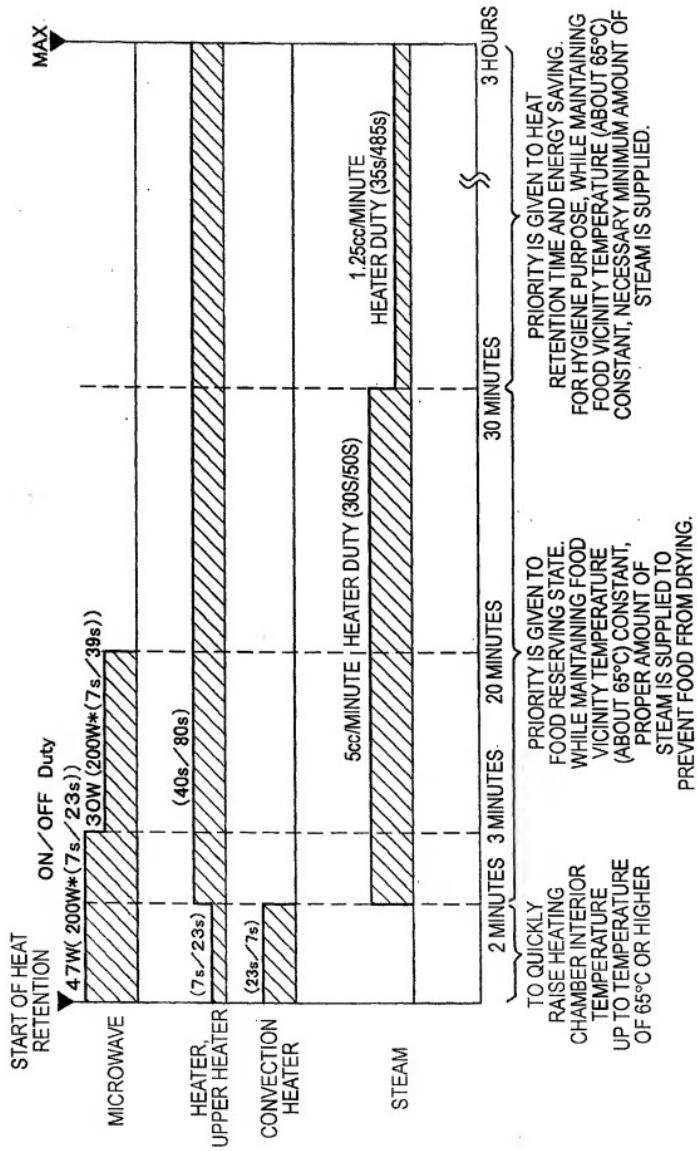
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FIG. 7



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F/G. 8



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F/G. 9

	FOOD VICINITY TEMPERATURE (MULTIPLICATIVE PREVENTIVE EFFECT)	STATE OF FOOD (DAMAGE)	NEED OF WRAPPING	
			WITH WRAPPING	WITHOUT WRAPPING
MICROWAVE	FOOD TEMPERATURE ▲ VARIES GREATLY DEPEND- ING ON FOOD QUANTITY	FOOD DRIES DEPENDING ON ▲ FOOD QUANTITY AND TIME	WRAPPING IS ○ INDISPENSABLE	X FOOD DRIES
HEATER	HEATING CHAMBER INTERIOR TEMPERATURE X RISES QUICKLY BUT FOOD VICINITY TEMPERATURE DOES NOT RISE SO QUICKLY	WHEN PRIORITY IS GIVEN TO THE RISE OF FOOD TEMPERATURE, FOOD DRIES	X WRAPPING CANNOT BE USED DEPENDING ON TEMPERATURE	X FOOD DRIES
STEAM	IT TAKES TIME TO RAISE ▲ HEATING CHAMBER INTERIOR TEMPERATURE	FOOD DOES NOT DRY BUT ▲ SOME FOOD GETS WATERY	○	○
MICROWAVE + STEAM	FOOD TEMPERATURE ▲ VARIES GREATLY DEPEND- ING ON FOOD QUANTITY	FOOD DRYING DUE TO FOOD QUANTITY AND TIME CAN BE REDUCED BY STEAM	WRAPPING IS NECESSARY FOR LONG HEAT RETENTION ○	~ FOOD DRIES DEPENDING ON TIME AND STEAM AMOUNT ○
HEATER + STEAM	HEATING CHAMBER INTERIOR TEMPERATURE X RISES QUICKLY BUT FOOD VICINITY TEMPERATURE DOES NOT RISE SO QUICKLY	FOOD DRIES DEPENDING ON ▲ FOOD QUANTITY AND TIME	WRAPPING IS NECESSARY FOR LONG HEAT RETENTION ○	FOOD DRIES DEPENDING ON TIME AND STEAM AMOUNT ○
MICROWAVE + HEATER + STEAM	HEATING CHAMBER INTERIOR TEMPERATURE ○ CAN BE RAISED QUICKLY BY HEATER AND FOOD TEMPERATURE CAN BE RAISED BY MICROWAVES	FOOD DRYING DUE TO FOOD QUANTITY AND TIME CAN BE REDUCED BY STEAM	WRAPPING IS NECESSARY FOR LONG HEAT RETENTION ○	FOOD DRIES DEPENDING ON TIME AND STEAM AMOUNT ○

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FIG. 10

FOOD BACTERIA MULTIPLICATION TEMPERATURE AND EXTINCTION TIME IN HEATING TEMPERATURE

BACTERIA OF FOOD	OPTIMUM MULTIPLICATION TEMPERATURE	MULTIPLICATION TIME	HEATING TEMPERATURE	EXTINCTION TIME
NORMAL BACTERIA	ABOUT 30 ~ 40°C	ABOUT 30 MINUTES	—	—
ENTERITIS VIBRIO	ABOUT 38°C	ABOUT 7 ~ 8 MINUTES	ABOUT 60°C	ABOUT 30°C
COLON BACILLUS	ABOUT 20 ~ 40°C	ABOUT 15 MINUTES	ABOUT 60°C	ABOUT 30°C

MULTIPLICATION TIME = LOGARITHMIC NUMBER PERIOD
(TIME NECESSARY FOR THE NUMBER OF CELLS ABOUT $10^2/g \rightarrow$ ABOUT $10^8/g$)

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FIG. 11

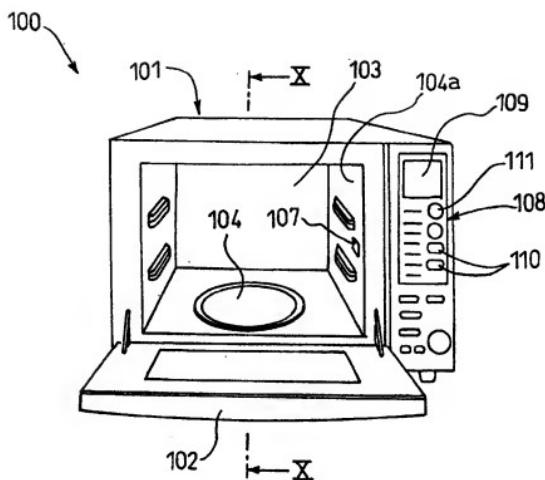


FIG. 12

